

Cordia blancoi (Boraginaceae), 46705. **Anonang.** From Philippine Islands. Seeds presented by the Director, College of Agriculture, Los Banos, Laguna. Collected on the College Farm. A medium-sized tree, generally with a short and irregular trunk. The wood is soft and light and easily worked. It is clear yellow when first cut, changing to grayish brown. While not very durable, it is not attacked by pinhole beetles, and is useful for posts and in light construction. The bast is used for making ropes. (Adapted from Schneider, Commercial Woods of the Philippines, p. 205.)

Cucurbita ficifolia (Cucurbitaceae), 46622. **Zambo.** From Ecuador. Collected by Dr. J. N. Rose, Associate Curator, National Herbarium, Washington, D. C. "Resembles a small water-melon. Flesh white, sweetish, made into dulces and also eaten as a vegetable." (Rose.)

"I think it is not known in the United States and may prove useful there. It is a native of this country (Ecuador) where it is cultivated with corn, and is very extensively used for man as well as for stock. The plant will not endure severe frost. It grows at a temperature of from 14° to 25° C. The best rule is to grow it with corn, planting it in the corn rows 20 feet apart, each way. Although in Ecuador it is a perennial, it is more commonly treated as an annual. It is often planted along walls and at the foot of trees on which it climbs and produces fruit continually. This way is successful only where there is no frost. The way it is used here for food is as follows: when the melons are 5 or 6 inches long and the shell still soft enough for the finger nail to be driven into it, they are cooked, or made into various dishes with salt and butter. When ripe it is also eaten, cooked, with milk added at the table. For stock feed it is used when ripe, the raw fruits being cut in pieces; but it is far better, especially for hogs and milk cows, if cooked before feeding. The pulp is white and contains sugar and some starch. The ripe melons can easily be kept for a year, in a dry well-ventilated place, and are thus valuable for winter feed. The melons average 20 to 30 lbs. each. When completely ripe, the shell is very hard and the seeds black. There are two varieties, one with the shell white and the other with the shell green striped with white." (S. Ordonez M.)

Heterospatha elata (Phoenicaceae), 46640. **Palm.** From Philippine Islands. Presented by Mr. P. J. Wester, Agricultural Advisor, Zamboanga, P. I. "A tall,